

Victoria County Public Health Department

1/17/2025

Inspections Between (inclusive): 1/9/2025 and 1/15/2025

Establishment	Type	Score	In / Out	Follow up Reqd.	Date Insp. Closed
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**Edna**

**3 Potrillos Mexican Restaurant**

<b>1/9/2025</b>	<b>Routine</b>		114 E. Main 77957		
30. Renew food permit		2	11:00 AM 11:56 PM		1/9/2025
Food Establishment Permit (Current, Valid, and Posted)		- 2			

**A J ' s**

<b>1/9/2025</b>	<b>Routine</b>		508 E. Main Street 77957		
30. Renew food permit		2	1 :00 PM 1 :27 PM		1/9/2025
Food Establishment Permit (Current, Valid, and Posted)		- 2			

**Charlie's Sports Bar and Grill**

<b>1/9/2025</b>	<b>Routine</b>		119 E. Main St 77957		
No violations		0	12:26 PM 1 :00 PM		1/9/2025
-					

**Edna Donuts**

<b>1/9/2025</b>	<b>Routine</b>		515 N. Wells 77957		
6. Keep time and temperature documentation on kolaches		3	10:30 AM 10:59 AM		1/9/2025
Time as a Public Health Control; procedures & records		- 3			

**Handi Kwik Food Mart**

<b>1/10/2025</b>	<b>Violations Followup</b>		805 N. Wells 77957		
Violation follow up. Most violations corrected continue to work on other violations.		0	12:00 PM 12:20 PM		1/13/2025
-					

**Pinto Bean Restaurant**

<b>1/14/2025</b>	<b>Routine</b>		700 W. Main Street 77957		
2. Time and temp log needed for food items left out for cooling.		13	11:25 AM 12:00 PM		1/14/2025
6. Keep time on food left out.					
10. Dishwasher not reaching 120°.					
32. Do not use cardboard under rubber mats.					
40. Handles need to be stored up out of food.					
45. Clean wire racks, fix ceiling tile.					
Single service & single use articles; properly stored and used		- 1			
Food and Non-food Contact surfaces cleanable, properly designed, and used		- 2			
Food contact surfaces and returnables; cleaned and sanitized		- 3			
Physical facilities installed, maintained, clean		- 1			
Proper Cold Holding temperature (41F/45F)		- 3			
Time as a Public Health Control; procedures & records		- 3			

**South Brooke Manor**

<b>1/14/2025</b>	<b>Routine</b>		1401 W. Main 77957		
21. Need a CFM on all shifts.		2	10:30 AM 11:05 AM		1/14/2025
Person in charge present, demonstration of knowledge, and CFM		- 2			

**Texana Raceway Park**

258 County Road 412 77957

Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Edna**

**Texana Raceway Park**  
1/9/2025 Routine

258 County Road 412 77957  
0 9 :55 AM  
10:20 AM

1/9/2025

No violations

**Vallet Packing House LLC**  
1/10/2025 Routine

3035 FM 822 77957  
2 12:40 PM  
12:50 PM

1/13/2025

#30 expired permit

Food Establishment Permit (Current, Valid, and Posted) - 2

**Ganado**

**Dairy Queen**  
1/14/2025 Routine

1202 E. Highway 59 77962  
7 12:40 PM  
1 :00 PM 1/15/2025

#14 not washing hands before food prep.  
#30 food permit expired.  
#31 no water at hand wash sink.

Hands cleaned and properly washed; Gloves used properly - 3  
Adequate handwashing facilities; Accessible and properly supplied, used - 2  
Food Establishment Permit (Current, Valid, and Posted) - 2

**Ganado Express**  
1/14/2025 Routine

1006 S. Third Street 77962  
26 11:30 AM  
12:00 PM

1/15/2025

#7 expired food products  
#9 do not use towels to store/cover food.  
#10 0 ppm  
#12 need health book.  
#21 no CFM, need bodily fluid kit.  
#22 need food handlers.  
#24 deli products need use by date.  
#28 date label  
#29 need test strips  
#32 repair table top door.  
#39 need scoop with handles.  
#47 last inspection not posted.

Utensils, equipment, and linens; properly used, stored, dried and handled - 1  
Food contact surfaces and returnables; cleaned and sanitized - 3  
Person in charge present, demonstration of knowledge, and CFM - 2  
Food handler / no unauthorized persons / personnel - 2  
Required records available (shellstock tags; parasite destruction) - 2  
Thermometers provided, accurated, and calculated; chemical/thermal test - 2  
Proper Date Marking and disposition - 2  
Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
Other Violations - 1  
Food separated and & protected, prevented during food preparation - 3  
Management and employees knowledge, responsibilities and reporting - 3  
Food and ice obtained from approved source; good condition, safe - 3

Victoria County Public Health Department

1/17/2025

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**Lolita**

**Mr Taco**

1/14/2025

Routine

no violations.

Mobile Unit 77971

0 10:15 AM  
10:35 AM

1/15/2025

**Taqueria Las Fuentes**

1/10/2025

Routine

#28 date label

9345 FM 1593 77971

2 10:12 AM  
10:20 AM

1/13/2025

Proper Date Marking and disposition - 2

**Point Comfort**

**Point Comfort Swift**

1/15/2025

Routine

#30 expired food permit  
#37 uncovered potatoes stored under ware washing facility. Store food items 6" off floor.  
#39 store ice scoop in a sanitized container.  
#40 store single articles 6" off floor.

11109 Hwy 35 77978

5 9:50 AM  
10:30 AM

1/15/2025

Food Establishment Permit (Current, Valid, and Posted) - 2

Environmental contamination - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

Single service & single use articles; properly stored and used - 1

**Port Lavaca**

**Bar El Patron LLC**

1/14/2025

Routine

No violations

1109 Broadway St. 77979

0 12:00 PM  
12:37 PM

1/15/2025

**Church's Chicken # 1463**

1/15/2025

Routine

no violations at time of inspection.

206 US Hwy 35 South 77979

0 2:30 PM  
3:00 PM

1/15/2025

**Dairy Queen**

1/15/2025

Routine

no violations at time of inspection.

1205 N. Virginia 77979

0 12:30 PM  
12:50 PM

1/15/2025

**Don Julio's Mexican Restaurant**

227 West Main Street 77979

Victoria County Public Health Department

1/17/2025

Inspections Between (inclusive): 1/9/2025 and 1/15/2025

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---------------	------	-------	----------	--------------------	----------------------

**Port Lavaca**

**Don Julio's Mexican Restaurant**

<b>1/15/2025</b>	<b>Routine</b>	227 West Main Street 77979	15	11:15 AM 11:40 AM	1/15/2025
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- #12 need health handbook.
- #21 no CFM on duty.
- #28 need to date label
- #29 no test strips.
- #31 no paper towels in hand wash sink.
- #32 clean ice machine.
- #36 store wet towels in sanitizer bucket.
- #39 use scoop with handles.

- Management and employees knowledge, responsibilities and reporting - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Proper Date Marking and disposition - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1
- Wiping Cloths; properly used and stored - 1

**El Mirador**

<b>1/9/2025</b>	<b>Routine</b>	721 Hwy 35 N. 77979	0	1 :20 PM 1 :40 PM	1/13/2025
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no violations

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**First Convenience**

<b>1/14/2025</b>	<b>Routine</b>	1916 W. Austin 77979	0	2 :38 PM 3 :02 PM	1/15/2025
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20. Leak at the hand sink

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**Get & Go Foodmart No. 1**

<b>1/14/2025</b>	<b>Routine</b>	717 Half League 77979	6	1 :12 PM 1 :58 PM	1/15/2025
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- 12. Needs an employee health and personal hygiene book
- 21. Needs one certified food manager license
- 47. Designate hand sink

- Person in charge present, demonstration of knowledge, and CFM - 2
- Management and employees knowledge, responsibilities and reporting - 3
- Other Violations - 1

**H E B # 434**

<b>1/9/2025</b>	<b>Routine</b>	101 Calhoun Plaza 77979	0	12:30 PM 1 :08 PM	1/13/2025
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no violations

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**Julio's Roasted & Sno Cones**

<b>1/13/2025</b>	<b>Routine</b>	419 N. Ann 77979	0	3 :05 PM 3 :24 PM	1/15/2025
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no violations at time of inspection.

Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Port Lavaca**

**Julio's Roasted & Sno Cones**

419 N. Ann 77979					
1/13/2025	Routine	0	3 :05 PM		1/15/2025
no violations at time of inspection.			3 :24 PM		

**Leones Mexican Grill & Panaderia**

468 Highway 35 S 77979					
1/9/2025	Routine	5	2 :15 PM		1/13/2025
#29 need test strips			3 :00 PM		
#30 expired food permit					
#35 need hairnet/ball cap					

- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Lighthouse Café**

2090 Hwy 35 77979					
1/9/2025	Routine	16	11:15 AM		1/13/2025
#12 need health handbook			12:15 PM		

- #14 wash hands before putting on gloves, change gloves and wash hands between tasks.
- #21 need CFM on duty
- #28 date label
- # 29 tests strips damaged.
- #32 do not store knives between shelves.
- #35 do not eat at prep areas.
- #40 store single-serve articles 6" off floor.
- Management and employees knowledge, responsibilities and reporting - 3
- Hands cleaned and properly washed; Gloves used properly - 3
- Person in charge present, demonstration of knowledge, and CFM - 2
- Thermometers provided, accurated, and calculated; chemical/thermal test - 2
- Food and Non-food Contact surfaces cleanable, properly designed, and used - 2
- Personal Cleanliness / eating, drinking, or tobacco use - 1
- Single service & single use articles; properly stored and used - 1
- Proper Date Marking and disposition - 2

**Mexico Tipico**

421 N. Virginia 77979					
1/15/2025	Routine	3	10:45 AM		1/15/2025
#9 cover food in cooler.			11:00 AM		

- Food separated and & protected, prevented during food preparation - 3

**Michelados Y Fruteria Los Charritos**

618 Broadway Street 77979					
1/15/2025	Routine	3	1 :25 PM		1/15/2025
#9 Do not store raw food over RTE foods.			2 :00 PM		

- Food separated and & protected, prevented during food preparation - 3

**Monterrey Café**

723 Broadway 77979					
1/14/2025	Routine	0	11:00 AM		1/15/2025
No violations			11:42 AM		

Victoria County Public Health Department

1/17/2025

Inspections Between (inclusive): 1/9/2025 and 1/15/2025

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---------------	------	-------	----------	--------------------	----------------------

**Port Lavaca**

**Taqueria La Finca**

1/14/2025 Routine

No violations

2640 W. Main 77979

0 9 :40 AM  
10:33 AM

1/15/2025

**Venecia's Bar & Grill**

1/14/2025 Routine

No violations

1708 W. Main 77979

0 2 :08 PM  
2 :26 PM

1/15/2025

**Seadrift**

**Bay Flats Lodge**

1/13/2025 Routine

no violations at time of inspection.

391 Bayside Drive 77983

0 1 :00 PM  
1 :20 PM

1/15/2025

**Vanderbilt**

**All Star Day Care & Pre-School**

1/10/2025 Routine

no violations

103 Lavaca St. 77991

0 11:00 AM  
11:18 AM

1/13/2025

**Cobra Corner Store, Inc.**

1/10/2025 Routine

#21 CFM needed. No CFM

Person in charge present, demonstration of knowledge, and CFM - 2

5895 FM 616 77991

2 10:37 AM  
10:55 AM

1/13/2025

**Victoria**

**Burger King #16248**

1/15/2025 Routine

No violations at time of inspection.

2103 Houston Hwy 77901

0 10:40 AM  
10:55 AM

1/15/2025

**Caliente**

1/9/2025 Routine

25. Live pest present.

30. Need current permit

Compliance with Variance, Specialized Process, and HACCP plan - 2

Food Establishment Permit (Current, Valid, and Posted) - 2

2107 Lone Tree 77901

4 4 :30 PM  
4 :45 PM

1/10/2025

**Everest Food Mart**

1/13/2025 Routine

12. Needs an employee health and personal hygiene book

21. Needs a certified food manager license

29. 7 up cooler needs a thermometer

2000 E. Airline 77901

7 1 :20 PM  
1 :41 PM

1/13/2025

Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**Everest Food Mart**

<b>1/13/2025</b>	<b>Routine</b>		2000 E. Airline 77901		
		7	1 :20 PM		1/13/2025
			1 :41 PM		

12. Needs an employee health and personal hygiene book  
 21. Needs a certified food manager license  
 29. 7 up cooler needs a thermometer

Person in charge present, demonstration of knowledge, and CFM - 2  
 Management and employees knowledge, responsibilities and reporting - 3  
 Thermometers provided, accurated, and calculated; chemical/thermal test - 2

**Fastop Food Store # 1**

<b>1/13/2025</b>	<b>Routine</b>		1901 John Stockbauer 77901		
		12	3 :25 PM		1/14/2025
			4 :01 PM		

7. Mold in corn tortilla package.  
 21. No CFM on shift.  
 22. All employees need Food Handlers Certificates.  
 30. Expired Food Permit.  
 32. Contact surfaces must be cleanable.  
 47. Employee illness sign needs to be posted at hand sinks.

Other Violations - 1  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2  
 Food Establishment Permit (Current, Valid, and Posted) - 2  
 Food handler / no unauthorized persons / personnel - 2  
 Person in charge present, demonstration of knowledge, and CFM - 2  
 Food and ice obtained from approved source; good condition, safe - 3

**Garden Café**

<b>1/13/2025</b>	<b>Routine</b>		101 Medical Drive 77904		
		0	12:08 PM		1/13/2025
			12:51 PM		

No violations  
 -

**Grand Buffet**

<b>1/13/2025</b>	<b>Routine</b>		4303 N. Navarro # 200 77901		
		13	1 :35 PM		1/14/2025
			2 :30 PM		

7. Food in good, safe condition.  
 9. Cover and separate all food in refrigeration.  
 10. Food contact surfaces and returnable; Clean and sanitized at 100 ppm.  
 31. Hand sink for washing hands only.  
 32. Clean refrigerator.

Adequate handwashing facilities; Accessible and properly supplied, used - 2  
 Food contact surfaces and returnables; cleaned and sanitized - 3  
 Food and ice obtained from approved source; good condition, safe - 3  
 Food separated and & protected, prevented during food preparation - 3  
 Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

**Kiddly Winks Playcare Inc.**

<b>1/15/2025</b>	<b>Routine</b>		3405 Oleander 77901		
		0	11:12 AM		1/15/2025
			11:33 AM		

No Violations Found.  
 -

**La Hacienda Mexican Café # 1**

7702 N. Navarro 77904

Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**La Hacienda Mexican Café # 1**

<b>1/14/2025</b>	<b>Violations Followup</b>	7702 N. Navarro 77904	0	3 :05 PM	1/15/2025
Tabletop has been replaced and is holding temperatures below 41°.				3 :10 PM	

**Las Tapatias Mexican Café**

<b>1/13/2025</b>	<b>Routine</b>	3001 Port Lavaca Dr 77901	6	10:05 AM	1/13/2025
31. Do not store items in hand sink or block hand sink.				10:35 AM	

- 37. Do not store food items on the floor.
- 38. Thaw under running water.
- 39. Store handles up out of food.
- 43. Vent in restroom needs to be working.

- Adequate ventilation and lighting; designated areas used - 1
- Adequate handwashing facilities; Accessible and properly supplied, used - 2
- Environmental contamination - 1
- Approved thawing method - 1
- Utensils, equipment, and linens; properly used, stored, dried and handled - 1

**Senior Citizens Center**

<b>1/10/2025</b>	<b>Routine</b>	603 E. Murray 77901	0	12:15 PM	1/14/2025
No violations found.				12:47 PM	

**Snax Max #10**

<b>1/15/2025</b>	<b>Routine</b>	4901 John Stockbauer 77901	4	2 :10 PM	1/15/2025
22. All employees need a food handlers certificate.				2 :40 PM	

- 37. Store paper goods at least 6 inches off the floor.
- 44. Keep the garbage dumpster lid closed.
- Food handler / no unauthorized persons / personnel - 2
- Environmental contamination - 1
- Garbage and Refuse properly disposed; facilities maintained - 1

**Snax Max #9**

<b>1/15/2025</b>	<b>Routine</b>	4402 N. Navarro 77904	6	1 :20 PM	1/15/2025
7. Expired food.				1 :57 PM	

- 30. Expired Food Establishment Permit.
- 47. Post Employee illness reporting sign at hand sinks.
- Other Violations - 1
- Food Establishment Permit (Current, Valid, and Posted) - 2
- Food and ice obtained from approved source; good condition, safe - 3

**Speedy Stop #30**

<b>1/9/2025</b>	<b>Routine</b>	5906 N. Navarro 77901	3	2 :30 PM	1/13/2025
#7 - Expired Miracle Whip.				2 :45 PM	

- Food and ice obtained from approved source; good condition, safe - 3

**Stripes Store 40879H**

1704 S.W. Moody 77901



Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**Stripes Store 40879H**

**1/13/2025**      **Routine**

2. Deli Express sandwiches  
not holding 41°

12. Needs an employee health and personal hygiene book  
Proper Cold Holding temperature (41F/45F) - 3

Management and employees knowledge, responsibilities and reporting - 3

1704 S.W. Moody 77901

6 2 :00 PM  
2 :50 PM

1/13/2025

**Subway # 1**

**1/15/2025**      **Routine**

No violations at time of inspection.

8701 N. Navarro 77904

0 3 :00 PM  
3 :25 PM

1/15/2025

**The Pump House Riverside Restaurant & Bar**

**1/15/2025**      **Routine**

No violations at time of inspection.

1201 W. Stayton 77901

0 2 :00 PM  
2 :40 PM

1/15/2025

**The Texan #6**

**1/9/2025**      **Routine**

#6 - Need to keep time on food left out.

#20 - Leak at hand sink.

#21 - Need a Certified Food Manager on duty at all times.

#37 - Food items in walk-in cooler need to be at least six inches off of the ground.

Time as a Public Health Control; procedures & records - 3

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Person in charge present, demonstration of knowledge, and CFM - 2

Other Violations - 1

Environmental contamination - 1

7305 N. Main St. 77904

10 1 :35 PM  
2 :05 PM

1/13/2025

**The Texan #8**

**1/15/2025**      **Routine**

37. Store Food items 6" off the ground

39. Scoops need handles.

Environmental contamination - 1

Utensils, equipment, and linens; properly used, stored, dried and handled - 1

3402 State Hwy 185 77905

2 2 :20 PM  
2 :50 PM

1/15/2025

**Tiny Sprouts Academy**

**1/15/2025**      **Routine**

No Violations Found.

2903 N. Azalea 77901

0 11:40 AM  
12:05 PM

1/15/2025

**Twin Pines Nursing & Rehabilitation**

3301 Mockingbird Lane 77901

Victoria County Public Health Department

1/17/2025

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---------------	------	-------	----------	--------------------	----------------------

**Victoria**

**Twin Pines Nursing & Rehabilitation**

<b>1/15/2025</b>	<b>Routine</b>		3301 Mockingbird Lane 77901		
		9	9 :40 AM		1/15/2025
			10:20 AM		

12. Need hygiene handbook.

21. Need body fluid kit.

30. Need to post current permit.

37. All food boxes should be kept off of floor in walk in at least 6 inches.

47. Need first aid kit.

Environmental contamination - 1

Food Establishment Permit (Current, Valid, and Posted) - 2

Person in charge present, demonstration of knowledge, and CFM - 2

Other Violations - 1

Management and employees knowledge, responsibilities and reporting - 3

**Victoria Mini Mart**

<b>1/13/2025</b>	<b>Routine</b>		2207 N. Ben Jordan 77901		
		7	12:50 PM		1/14/2025
			1 :20 PM		

7. Expired Food.

21. Need a Certified Food manager on every shift.

22. All employees need Food Handler training.

Food and ice obtained from approved source; good condition, safe - 3

Food handler / no unauthorized persons / personnel - 2

Person in charge present, demonstration of knowledge, and CFM - 2

**Wendy's # 68**

<b>1/15/2025</b>	<b>Routine</b>		3507 N. Navarro 77901		
		0	1 :20 PM		1/15/2025
			1 :45 PM		

No violations at time of inspection.

**Yoakum**

**Dairy Queen-Yoakum**

<b>1/13/2025</b>	<b>Routine</b>		610 Highway 77-A 77995		
		0	11:35 AM		1/16/2025
			11:55 AM		

no violations

**H & H Café & Bakery**

<b>1/10/2025</b>	<b>Routine</b>		719 Lott 77995		
		5	9 :50 AM		1/13/2025
			10:10 AM		

#32 - Cannot use cardboard in kitchen.

#35 - All employees involved in food preparation need to wear hair nets and/or ball caps.

#37 - Food items must be stored at least six inches off of the ground.

#42 - Vent hood needs cleaning.

Environmental contamination - 1

Personal Cleanliness / eating, drinking, or tobacco use - 1

Non-Food Contact surfaces clean - 1

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

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Inspections Between (inclusive): 1/9/2025 and 1/15/2025

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---------------	------	-------	----------	-----------------	-------------------

**Yoakum**

**Jenny's Tacos**

<b>1/10/2025</b>	<b>Routine</b>		220 W. Morris 77995		
		6	11:10 AM		1/13/2025
			11:25 AM		

#9 - Food items need to be covered in fridges.

#31 - Need paper towels at hand sink.

#35 - Employees need to wear ball caps and/or hairnets.

Personal Cleanliness / eating, drinking, or tobacco use - 1

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Food separated and & protected, prevented during food preparation - 3

**Moo Moo Food Mart**

<b>1/10/2025</b>	<b>Routine</b>		101 E. Gonzales 77995		
		23	10:20 AM		1/13/2025
			10:55 AM		

#2 - Snapple fridge not holding temperatures below 41°. Tabletop not holding temperatures below 41°.

#7 - Expired canned goods.

#20 - Mop sink not draining.

#28 - Pastry items need date labels.

#29 - Need test strips.

#30 - Need current 2025 permit.

#31 - Need paper towels at hand sink.

#32 - Ice machine needs cleaning.

#33 - Cannot use sandblasting as cleaning method for pizza trays.

#36 - Towels need to be stored in sanitizer bucket.

#47 - Need copy of last inspection posted visible to the public.

Proper Cold Holding temperature (41F/45F) - 3

Adequate handwashing facilities; Accessible and properly supplied, used - 2

Food and ice obtained from approved source; good condition, safe - 3

Approved Sewage/Wastewater Disposal System, proper disposal - 3

Proper Date Marking and disposition - 2

Food Establishment Permit (Current, Valid, and Posted) - 2

Food and Non-food Contact surfaces cleanable, properly designed, and used - 2

Warewashing Facilities; installed, maintained, used - 2

Wiping Cloths; properly used and stored - 1

Other Violations - 1

Thermometers provided, accurated, and calculated; chemical/thermal test - 2

<b>1/13/2025</b>	<b>Violations Followup</b>	0	1 :00 PM		1/13/2025
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01/13/2025

1 :25 PM

Tabletop not holding 41 or less. Discard food that has been in it for over four hours.

Need to reroute mop sink to ensure it is not draining in the ditch. Need to work on

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**Varela's Best**

<b>1/13/2025</b>	<b>Routine</b>		909 US Hwy 77 N. 77995		
		0	11:05 AM		1/13/2025
			11:25 AM		

No violations at time of inspection.

-

**YK Deli & Smoothie**

<b>1/13/2025</b>	<b>Routine</b>		210 Nelson St. Ste B 77995		
		0	10:40 AM		1/13/2025
			10:55 AM		

No violations at time of inspection.

Victoria County Public Health Department

1/17/2025

Inspections Between (inclusive): 1/9/2025 and 1/15/2025

Establishment	Type	Score	In / Out	Follow up Req.	Date Insp. Closed
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**Yoakum**

**YK Deli & Smoothie**

1/13/2025 Routine

No violations at time of inspection.

-

210 Nelson St. Ste B 77995

0 10:40 AM

10:55 AM

1/13/2025

**Yorktown**

**Dairy Queen**

1/13/2025 Routine

No violations at time of inspection.

-

510 W. Main 78164

0 11:35 AM

11:55 AM

1/13/2025